

WINE CELLAR

SHARING BOARDS

PÂTÉ BOARD

€14.50

Irish free-range chicken liver pâté, red onion marmalade, mixed leaves, baguette

CHEESE BOARD

€17

Seasonal cheeses from our food hall, quince, grapes, baguette

CHARCUTERIE BOARD

€16

Premium cured meats from our food hall, cornichons, baguette

THE WORKS

€29

Irish free-range chicken liver pâté, cheese, charcuterie, accompaniments, baguette

SNACKS & STARTERS

SMOKED ALMONDS

€4

NOCELLARA OLIVES

€4

ROSEMARY & SEA SALT GENOVESE FOCACCIA

€6.50

Extra virgin olive oil

PADRÓN PEPPERS

€6.50

ARANCINI

€8

Truffle, shiitake and parmesan cream

FRITTO MISTO WITH SAFFRON AIOLI

€14.50

Mixed seafood fried in a spiced batter

BURRATA & BEETROOT SALAD

€14.50

Salt baked beetroots, orange, bitter leaves, pistachio

MAIN COURSE

TONNARELLI CACIO E PEPE

€19

Pecorino Romano

PORK AND NUDJA RAGU

€25

Rigatoni, Stracciatella, Basil pesto

MEDITERRANEAN FISH STEW

€19

With salsa verde & freshly baked baguette

PUMPKIN RISOTTO

€19

Pumpkin seed dressing, kale

FEATHERBLADE

€27

Polenta, Bellei onion and salsa verde

PRAWN TAGLIATELLE

€23

With cherry tomatoes and chilli

PIZZA

MARGHERITA

€16

Tomato sauce, fior di latte, basil

SPICY DEVIL

€19

Tomato sauce, fior di latte, 'Nduja, Ventricina salami

LA BANDIERA

€17

Basil pesto, cherry tomato, buffalo mozzarella, Parmigiano Reggiano

LA DOLCE VITA

€18

Tomato sauce, fior di latte, prosciutto di Parma, Parmigiano Reggiano, rocket, basil, EVOO

MORTADELLA PANUOZZO

€18

Basil pistachio pesto, stracciatella, mortadella

DIPS basil aioli • truffle mayo • garlic & lemon mayo €2.

SIDES GARLIC PIZZA BREAD €8.50 ● CHUNKY POTATO WEDGES, BASIL AIOLI €7.50

● Allergen menu available. ● A 12.5% service charge applies to groups of 5 or more.

JOIN US FOR €1 CORKAGE

Enjoy any bottle from our cellar shelves for just €1 corkage, Sun - Tues, excluding December. Corkage for shelf wines is €10 Wednesday to Saturday.

FALLON & BYRNE
DUBLIN